

TOPIC B – PART 3

CARBOHYDRATES!

IB Chemistry

Topic B – Biochem



B3 Carbohydrates - 3 hours

- B.3.1 Describe the structural features of monosaccharides. (2)
- B.3.2 Draw the straight-chain and ring structural formulas of glucose and fructose. (1).
- B.3.3 Describe the condensation of monosaccharides to form disaccharides and polysaccharides. (2)
- B.3.4 List the major functions of carbohydrates in the human body. (1)
- B.3.5 Compare the structural properties of starch and cellulose, and explain why humans can digest starch but not cellulose. (3)
- B.3.6 State what is meant by the term dietary fiber. (1)
- B.3.7 Describe the importance of a diet high in dietary fiber. (2)



B3.1 – Structural Features of Monosaccharides

- **Monosaccharides** are simple sugars that contain a carbonyl group ($>C=O$) and two or more hydroxyl groups ($-OH$).
 - **Glucose**, $C_6H_{12}O_6$, is the most common monosaccharide and is the **monomer** for the **polysaccharides** starch and cellulose.
 - Monosaccharides contain:
 - 3 or more carbon atoms with carbon skeleton
 - If carbonyl is at the end = **aldose** (glucose)
 - If carbonyl is at any other position = **ketose** (fructose)
- All are white, crystalline solids soluble in water due to the $-OH$ group which is polar for hydrogen bonding



B3.2 – Glucose and Fructose

- You are required in B3.1 to **describe** the features of monosaccharides
- In B3.2 you must be able to **draw** both the **straight-chain** and **ring** structural formulas of glucose and fructose



B3.2 – Aldose vs Ketose

- Glucose (Fig 22.38) and Fructose (Fig 22.39) are both simple monosaccharides with a formula of $C_6H_{12}O_6$ with two forms; acyclic ('straight chain') and cyclic ('ring') structures.
- Below are the acyclic structures of each, on the next slide you will find cyclic structures which are heavily favored in equilibrium

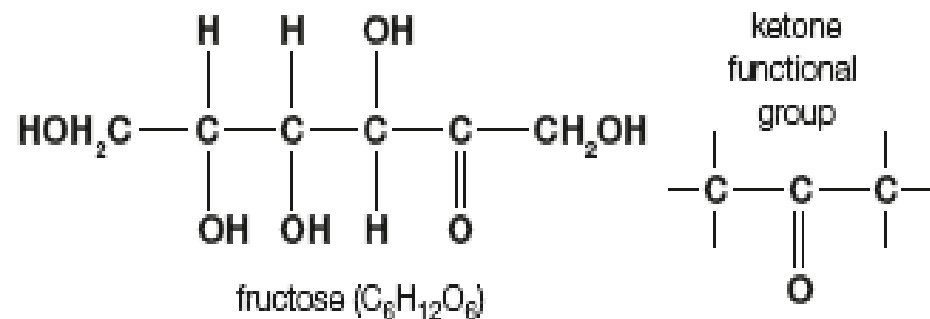
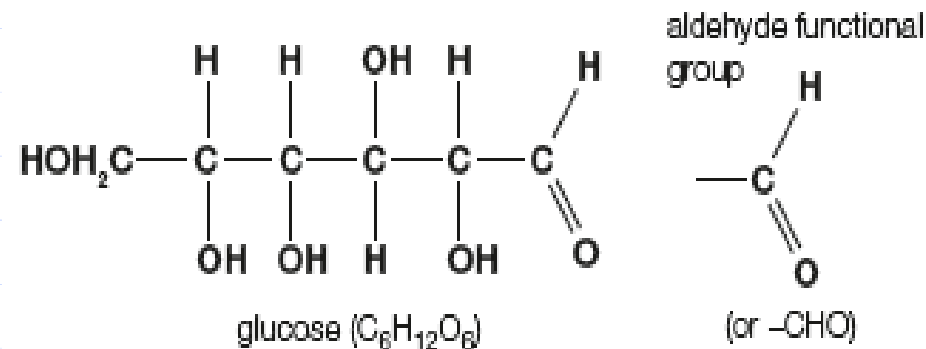


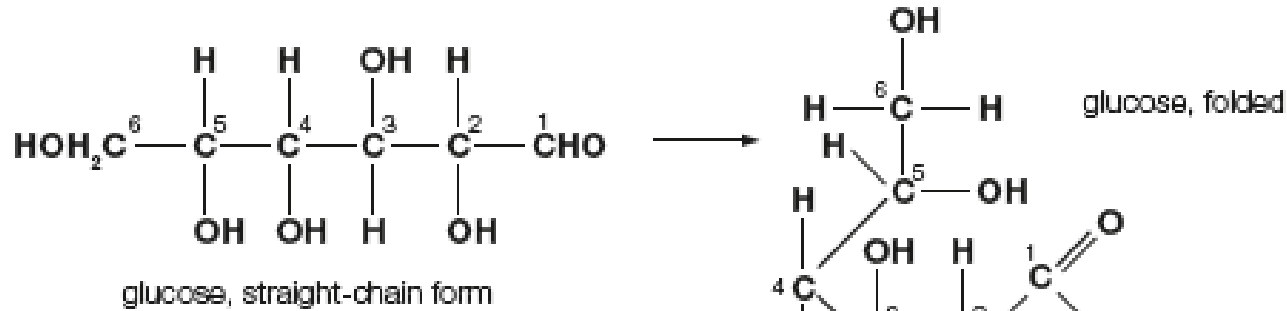
Figure 22.36 The structure of D-glucose, an aldose

Figure 22.37 The structure of D-fructose, a ketose

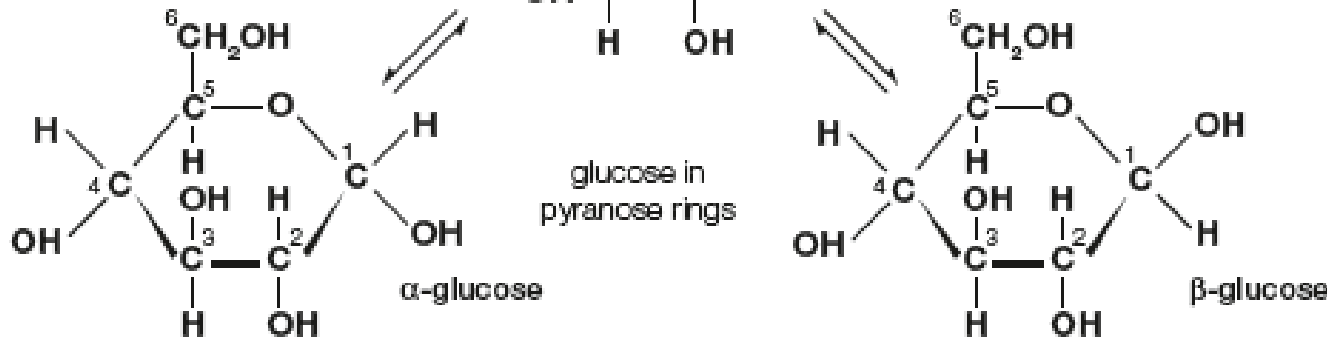
B3.2 – Formation of Cyclic Glucose

()

for convenience in describing reactions the carbon atoms are numbered



the two forms of glucose depend on the positions of the -H and -OH attached to the carbon-1 when the ring closes



for simplicity and convenience it is the skeletal formulas that are most frequently used in recording biochemical reactions and showing the structure of biologically active molecules

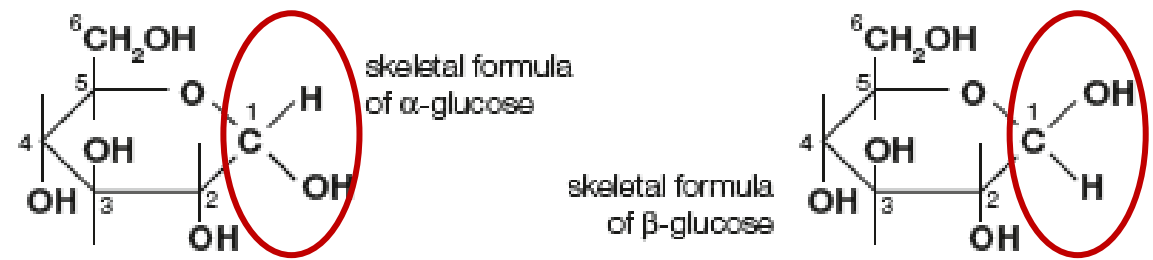


Figure 22.38 The structures of glucose in aqueous solution

B3.2 – Formation of Cyclic Fructose

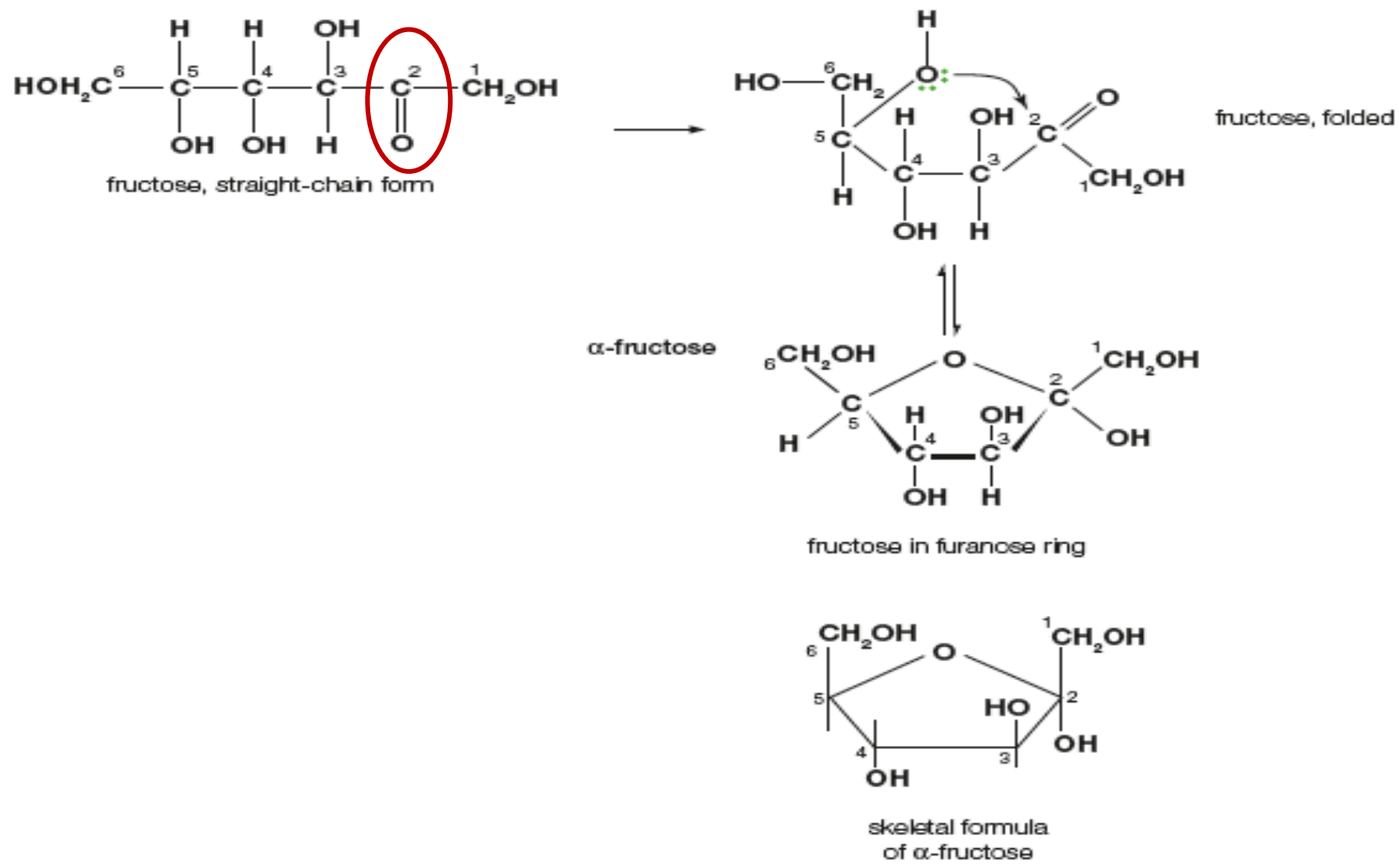


Figure 22.39 The structures of fructose in aqueous solution

B3.3 – Condensation of Monosaccharides

- **Disaccharides** consist of two monosaccharides joined by a **glycosidic linkage, -O-**.
- The reaction involves the elimination of water (a condensation reaction).
- The most common disaccharides are maltose, lactose, and sucrose
 - Maltose = two α -glucose residues
 - Sucrose = α -glucose and β -fructose
 - Lactose = glucose residue and galactose residue



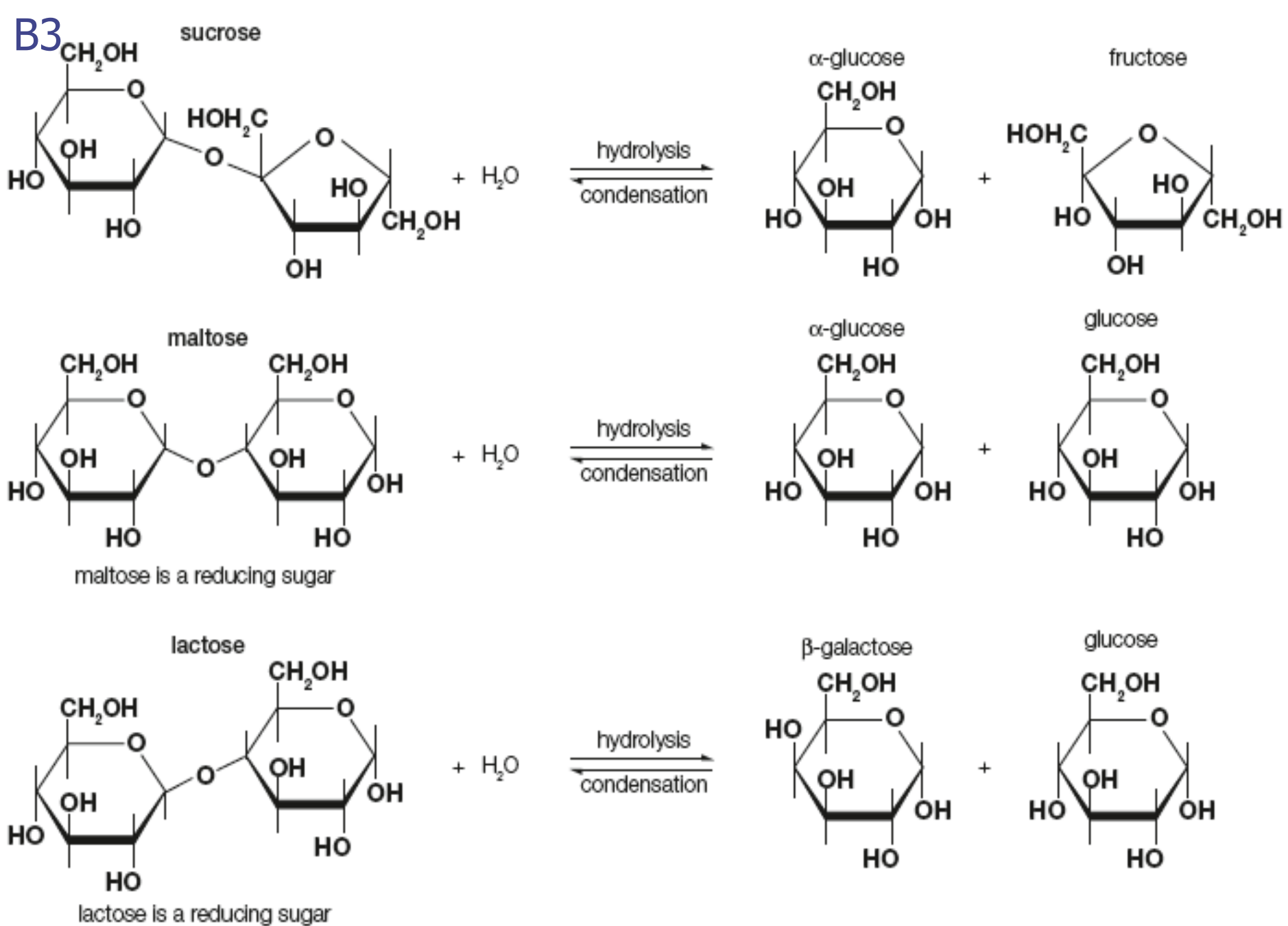


Figure 22.40 The formation of sucrose, maltose and lactose

B3.3 - Polysaccharides

- **Polysaccharides** are condensation polymers of monosaccharides
- Polysaccharides can produce monosaccharides (usually glucose) when put through enzyme or acid hydrolysis
- Three most common polysaccharides are starch, cellulose, and glycogen and are **ALL** formed from glucose residues
 - Starch: used to store glucose in plants (seeds, roots)
 - Glycogen: used to store glucose in animals (liver, muscle)
 - Cellulose: major component of cell walls, wood, cotton



B3.4 – Functions of Carbohydrates

- Carbohydrates act as energy sources for respiration (glucose is the major substrate).
- Fructose can also enter respiration
- The intermediate compounds formed during respiration can act as precursors for a range of molecules such as chlorophyll, hemoglobin, and DNA



B3.5 – Comparing starch and cellulose

- B3.5 **Compare** the structural properties of starch and cellulose and **explain** why humans can digest starch but not cellulose



B3.5 – Starch Structure

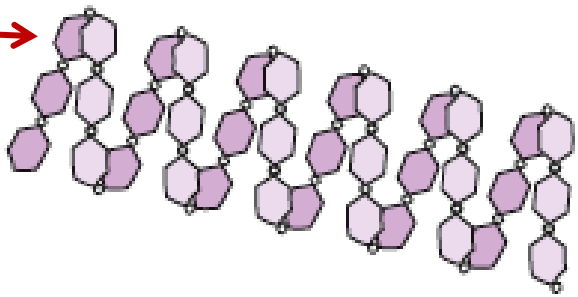
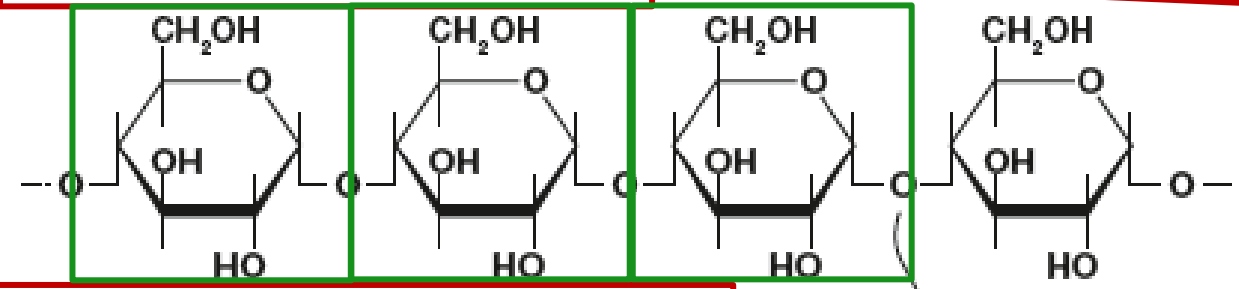
- Starch occurs in two forms: **amylose** and **amylopectin**.
 - Amylose: long unbranched chains in which all glucose units are bonded via **α -1,4-glycosidic linkages**
 - Amylopectin: branched molecule with the length of each branch being 24 and 30 glucose residues. The backbone contains **α -1,4-glycosidic linkages** BUT the branch points are **α -1,6-glycosidic linkages**.
 - Amylopectin has a similar structure to glycogen but not as branched and the molar mass is a bit smaller



B3.5 – Starch Structure

STARCH: Repeating Each Unit

amylose (a straight-chain polymer of α -glucose)



amylopectin (a branched-chain polymer of α -glucose)

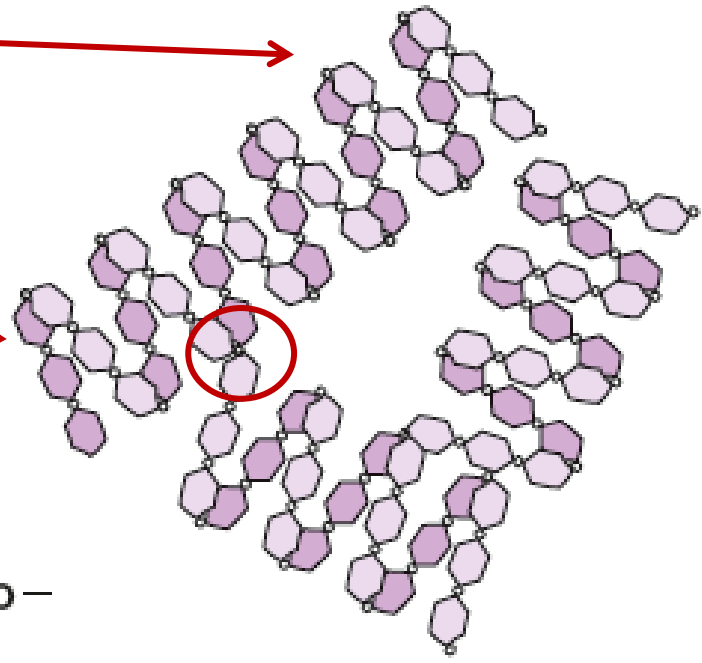
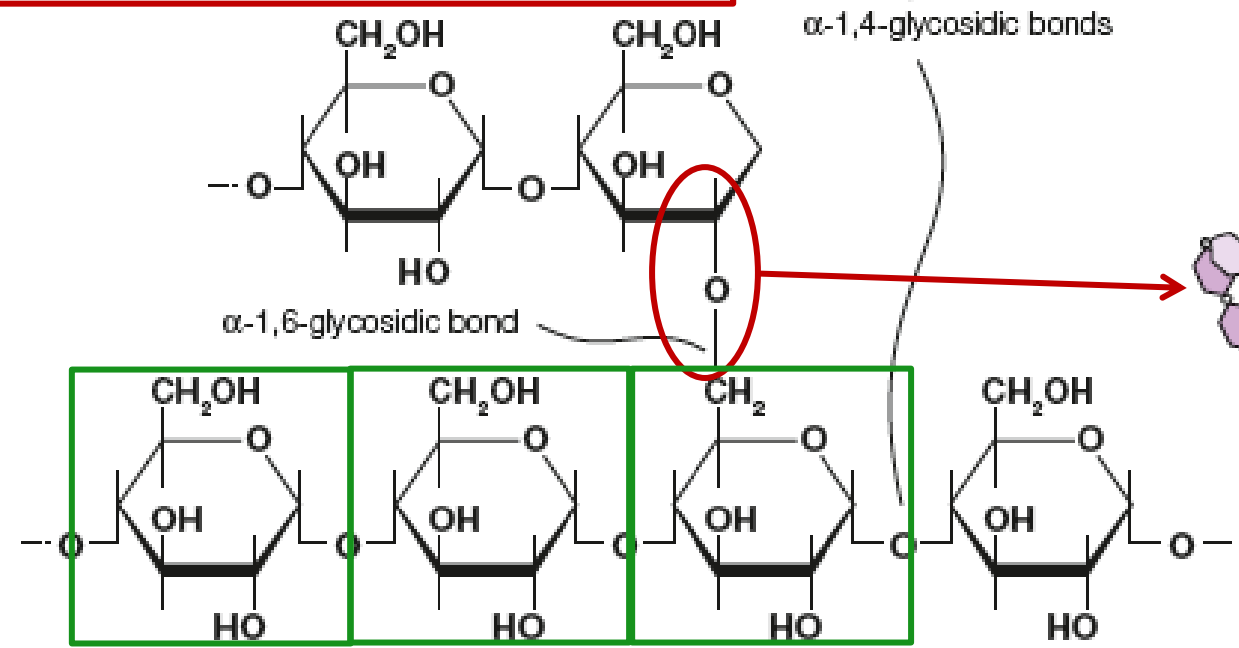


Figure 22.41 Structures of amylose and amylopectin

B3.5 – Cellulose Structure

- Cellulose is an unbranched polymer of glucose (like amylose) however the glycosidic linkages are **β -1,4 linkages**.
- These **β -1,4 linkages** that connect carbon atom 1 of glucose to carbon atom 4 of the other glucose, where the oxygen is in α the position on the carbon atom 1
- The change in bonding results in different properties. **Cellulose is insoluble in water and forms fibers** (Starch is soluble and is a powder.)



B3.5 – Cellulose Structure

CELLULOSE: Repeating Every Other Unit

alternate glucose units are rotated by 180°

the strands are held straight by bonds between glucose units, and hydrogen bonds within the strand

the strands are held together by hydrogen bonds

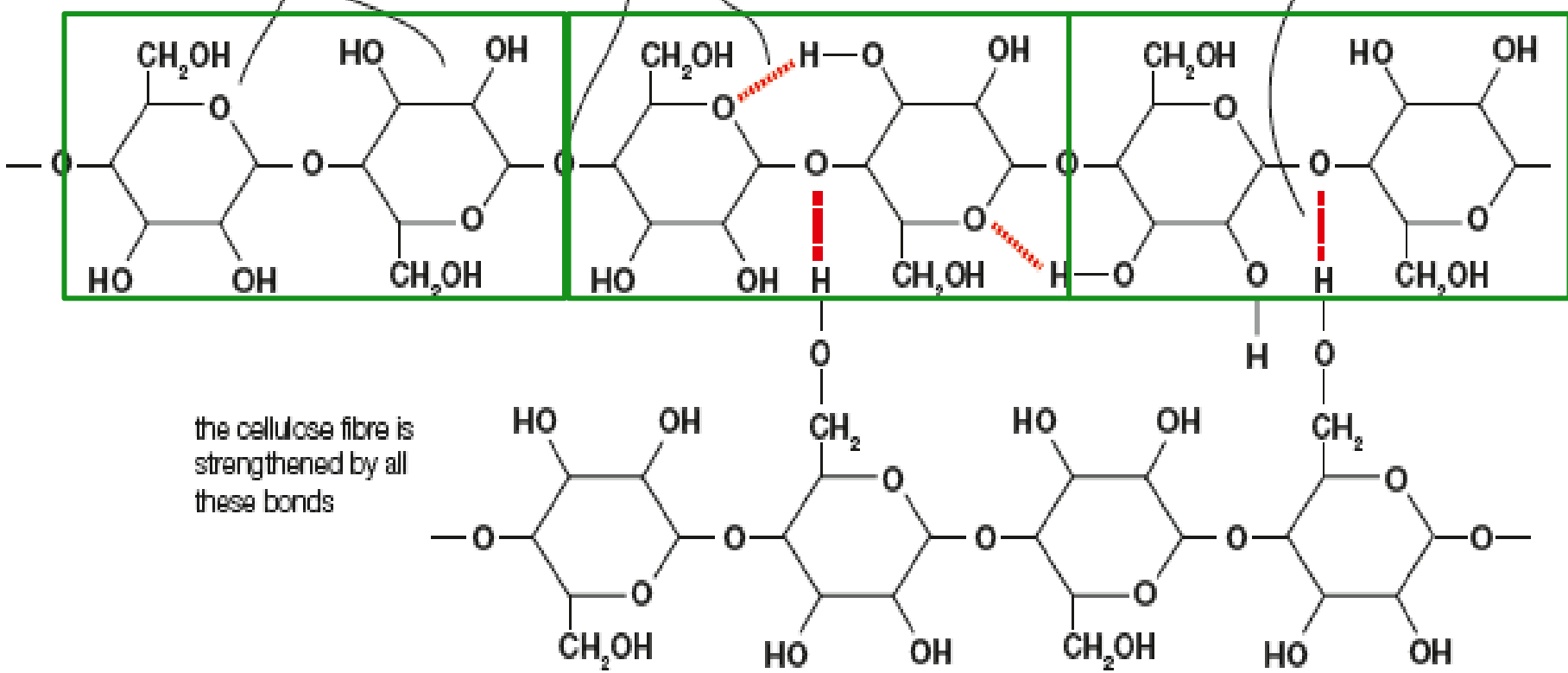


Figure 22.42 Structure of cellulose

B3.5 - Cellulose

- Animals contain **enzymes** that **degrade** amylose and amylopectin into glucose BUT the enzymes DO NOT bind cellulose and they are **unable to hydrolyze cellulose.**
 - The material then passes through the digestive system as dietary fiber
 - Some animals secrete **cellulase**
 - Termites use to break down wood they eat
 - Cows use to digest grass they eat
 - Fungi can also break down cellulose



B3.6 – Dietary Fiber

- **Dietary Fiber** (known as **roughage**) is the indigestible portion of plant-based food that *retains water* and therefore aids motility (moving spontaneously and actively) and makes defecation easier
- Contains cellulose, hemicellulose, lignin and pectins.
 - Lignin: in wood, component of mature plant cell walls
 - Hemicellulose: similar to cellulose but formed from various monosaccharides
 - Pectin: binds adjacent plant cells together



B3.7 – Importance of Fiber

- As the fiber (being insoluble) passes through the small intestine it undergoes a varying degree of fermentation.
- This fermentation process produces a variety of short fatty acids that protect and promote the environment in the large intestine and stimulate the immune system.
- Dietary fiber is helpful in prevention of:
 - Diverticulosis, irritable bowel syndrome, constipation, obesity, chrons disease, hemorrhoids, diabetes mellitus, as well as lowers cholesterol levels



B3.7 – Fiber (Diverticulosis)

- **Diverticulosis** is characterized by the presence of pockets of tissue in the lining of the **colon** (large intestine) due to weakness in the muscle layers.
- Caused by pressure in the colon which may result from low fiber diets
- Symptoms include: bleeding, bloating and abdominal cramps after eating



B3.7 – Fiber (IBS)

- **Irritable bowel syndrom** (IBS) is a bowel disorder characterized by **abdominal pain** relieved by defecation.
- Cause not truly known, but may be in response to the presence of excessive microflora (small organisms) in the colon
- IBS may also be triggered by certain foods in the diet



B3.7 – Fiber (Chron's Disease)

- **Chron's disease** has similar symptoms to IBS and is genetically determined affecting both men and women. Common among those with Jewish and African-American decent.
- Autoimmune disease (overactive immune response to tissues normally present)
- The immune system responds to food and it's own bacteria as 'foreign.'
- Common complication is blockage of the intestine



B3.7 – Fiber (Hemorrhoids)

- **Hemorrhoids** (or piles) occurs when the veins in the rectum or anus become swollen and inflamed.
- As a result, defecation is painful and blood is present in the stools.
- Cause is pressure on the rectal veins often caused by increased straining during constipation or diarrhea.
- Cured by cutting off blood supply to the hemorrhoid so that it dies and enters the blood stream

